



Victoria Arduino

MYTHOS 

MYTHOS ONE

This is the new generation of on demand coffee grinders with the highest level of technology and many smart devices to meet the needs of the most demanding barista.

Mythos One stands out for its innovative Clima Pro technology and for the Clump Crusher system that ensures dose consistency and regularity in coffee stream outflow giving better extraction quality. Mythos One has not gone unnoticed; day after day more and more baristas appreciate its features as well as its new systems that help to bring consistent quality to espresso.

The Mythos One grinder is a winning tool for baristas who want to offer their customers a true coffee experience.





Cilma pro technology

The innovative intelligent management of the grinding chamber temperature guarantees a constant dose and thus a better quality of espresso extraction. The grinding temperature has a great impact on the constancy of dose. The Clima Pro technology manages temperature in the milling chamber, using a cooling system that starts automatically as soon as the sensor detects the need. It is a simple solution, but one that brings great advantages for quality extraction.



Clump crusher system

Sometimes just a little expedient is needed to get excellent espresso. This is the case with Clump Crusher system which eliminates effects of static electricity in ground coffee ensuring maximum regularity of the output stream of each coffee blend.



Filter holder hook

An ergonomic product that is recognized over time since, despite long working periods, you do not get tired. The system for attaching filter holder is one of the tricks of ergonomic coffee grinder, Mythos One. This prevents extra stress to barista's wrist, which is used for certain repetitive operations. The new filter holder system means the barista does not need to hold it during filling phase.



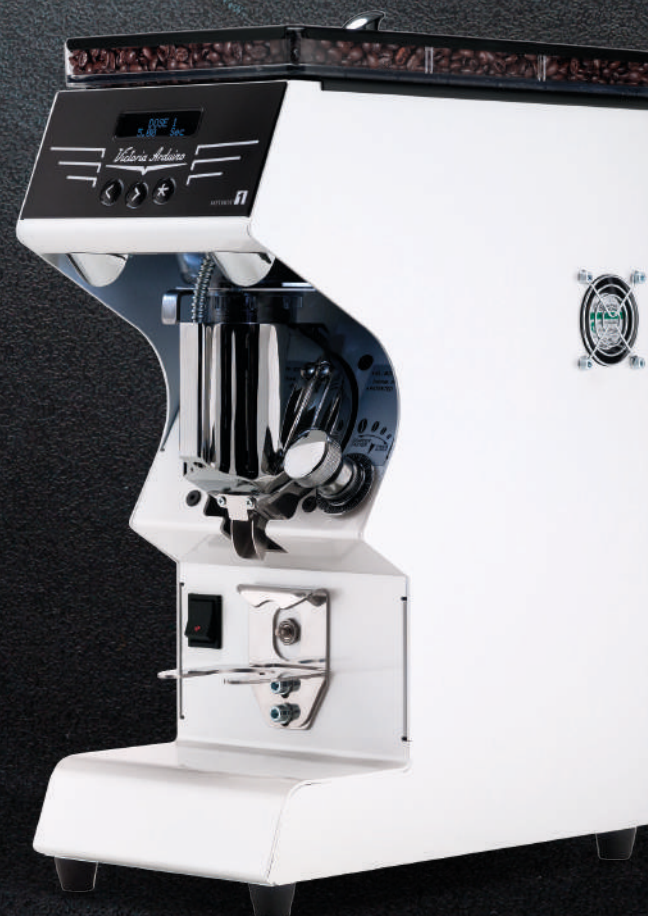
Zero waste

Only 1gram ground coffee retained between the milling chamber and the nozzle ensuring there is always&only fresh coffee to use. Its consistency allows barista to adjust grinder setting only twice a day.

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The specialty grinder

Body	<i>Materials</i>	Stainless steel
	<i>Colors</i>	Black / White
Dimensions	<i>Width (mm/inches)</i>	188 mm – 7 13/32 inches
	<i>Height (mm/inches)</i>	510 mm – 20 1/16 inches
	<i>Depth (mm/inches)</i>	400 mm – 15 12/16 inches
Weight	<i>Net (kg/lb)</i>	23 Kg – 50 lb
	<i>Gross (kg/lb)</i>	25 Kg – 55 lb
Bean hopper	<i>Material</i>	Kostill for food
	<i>Capacity</i>	1.3 Kg
	<i>Bean hopper's extraction safety system</i>	•
	<i>Extractable coffee grounds tray</i>	•
Voltage Frequency		230 V (50Hz) - 115 V (60Hz)
	<i>Certification for 115 V/60 Hz CSA</i>	•
Power		230V/800 W - 115V/950 W
Grinding	<i>Grinding regulation</i>	Micrometric
	<i>Productivity (kg/h)</i>	15
	<i>Speed grinding (sec/dose)</i>	2,7
	<i>Burrs (mm)</i>	75
	<i>Long life treatment</i>	•
Electronic	<i>Engine protection system</i>	•
	<i>Two lines display</i>	•
	<i>Electronic dosing</i>	•
	<i>N. programmed doses</i>	3
	<i>Stop&Go</i>	•
	<i>Barista function</i>	•
	<i>Dose addition function</i>	•
	<i>Language</i>	IT/EN/FR/DE/ES
	<i>Total counter</i>	•
	<i>Partial counter</i>	•



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